indochine
RESTAURANT

starters

Beef tartare	*Black bean, chilli, daikon, ponzu, pickled mushrooms*	R 95
Vietnamese duck	*Green peppercorn, lime, cashew nut brittle, vietnamese coriander*	R 95
Octopus	*Squid ink, mint, basil, chilli, dim sum*	R 98
Seared miso yellowtail	*Lime, barley, cucumber & onion marmalade, basil*	R 95
Makhani tofu croquette	*Tomato, pickled root vegetables, riatta, cumin, beet leaves*	R 95

soups

Tom yam khaa	*Chicken, coconut, ginger, lemon grass, oyster mushroom*	R 95
Tom yam goong	*Prawn, shiitake, chilli, spring onion, ponzu*	R 105
Mussel & clam laksa	*Coconut, turmeric, lemongrass, chilli, thai basil*	R 98
Beef pho	*Braised shortrib, rice noodles, mint, basil, chives, chilli*	R 95

main courses

Beef rendang	*Lemon grass, coconut, red onion, cinnamon, tapioca, green chilli*	R 235
Hoison Quail	*Chickpea, corn, mango, Thai basil*	R 180
Pork	*7 Thai spice, master stock, edamame, pickled garlic, red pepper*	R 178
Salmon trout	*Char siu, ginger, lime, honey, pineapple, greens*	R 180

curries

Thai steamed line fish	*Thai basil, lemon,coconut, lemongrass,*	R 165
Red Thai duck breast	*Red curry, litchi, pickled cabbage, coconut, ginger*	R 180
Seafood geng gati	*Green chilli, red chilli, ginger, orange, fennel, mango*	R 255
Penang lamb	*Aubergine, egg, watercress, bamboo shoot, peanut*	R 170
Beef rogan josh	*Lemon grass, garlic, aniseed, tomato, cardamom, cumin, ginger*	R 170

side dishes

Bamboo shoot salad	R 55
Unripe mango salad	R 50
Pickled butternut salad	R 45
Pineapple and cucumber salad	R 45
Vegetable spring rolls	R 65
Szechuan aubergine	R 45
Rice noodles	R 45
Warm sprout salad	R 50
Wok-fried garden greens	R 45
Broccoli and shiitake mushrooms	R 60
Fragrant black rice	R 50
Steamed jasmine rice	R 40

desserts

Trio of crème brûlée	*White chocolate and chilli, ginger and lime, coconut*	R 65
Coconut air	*Roast pineapple granite, honey comb, shortbread, lemon meringues*	R 65
Steamed pineapple pudding	*Caramelised pineapple, coconut lime, marshmallow, coconut soil*	R 65
Sataa andagi	*Dark chocolate, peppercorns, green tea meringues, red bean fudge*	R 70
Banana and white chocolate spring rolls	*Banana caviar, praline ice cream, nut fudge, chocolate ribbon*	R 70
Cheese platter for two	*Local cheeses, home-made preserves, honeyed nuts and melba toast*	R 135